

# Six Peaks

GRILLE

## STARTERS

Roasted Duck Breast* turnip, radiatore pasta, black garlic bbq, xo sauce, duck leg confit DF, NF	26
Citrus Cured Hamachi Crudo spicy cucumber, avocado, radish, shiso, apple ponzu	24
Little Gem Salad (v) GF radish, pistachio green goddess vinaigrette	18
Lobster & Bibb Lettuce Salad heart of palm, finger lime, champagne vinaigrette, candied almonds GF	24
Red Kurri Squash Soup NF, GF chili crisp, thai spices, whipped crème fraîche	15
Roasted Beet Salad GF, NF burrata, endive, chicories, lemon oil	18

## DESSERTS

Chocolate Lava S'mores Cake graham cracker, vanilla ice cream, toasted marshmallow	16
Tête de Moine Tart blueberry compote, vanilla whip cream	14
Chocolate & Caramel Mousse Cake candied pistachio crumble, tart cherry whip cream, blueberry cheesecake ice cream	15
Basque Cheesecake macerated strawberries, champagne sabayon	13
Chef's Choice of Sorbet made in-house	11

## OFF THE BLOCK

Grilled Double Bone Pork Chop Niman Ranch, CA	16oz   48	Piedmontese Grass Fed Ribeye* Lone Creek, NE	14oz   66
21 day dry aged Ribeye* Harris Ranch, CA.	14oz   66	Grilled Tomahawk* Harris Ranch, CA.	30oz   138
14 day dry aged NY Striploin Flannery Beef, CA.	14oz   68	Filet Mignon* Durham Ranch, CA.	8oz   68
Bone Marrow Crust   5			
<u>ADD-ON</u>			
Seared Scallops   18			
Tempura Ebi Shrimp   15			
Lobster Tail   MP			
<u>SAUCE</u>			
Port Demi Glace, Chimichurri, Herb Garlic Butter, Béarnaise			
<u>SIDES</u>			
Duck Fat Fried Fingerling Potatoes	14	Chef's Choice Mac & Cheese	22
Crispy Brussel Sprouts	16	Tahoe Food Hub Veg of the Day	16
Mushroom Gnocchi	18	Grilled Nantes Carrots	14
Pomme Purée	12		

## ENTRÉES

Pan Seared Scallops* black trumpet mushroom, roasted cauliflower, caper raisin purée, pomegranate, brown butter cauliflower sabayon	46	Crispy Half Chicken roasted turnip, radish, thumbelina carrot, croquette, roasted chicken jus, herb salad	40
Madeira Braised Lamb Gnocchi nantes carrots, hon-shimeji mushroom, ricotta, calabrian chili	NF 36		

## CHEF'S CHOICE

Sourced daily, our seafood and prime cuts are handpicked for their quality and freshness, ensuring an exquisite dining experience.

Catch of the Day chef's choice, fresh, and sustainably sourced	MP
Cut of the Day	MP

18% gratuity added to parties of 6 or more.

GF gluten free, SF shellfish free, DF dairy free, NF nut free, VG vegan, (v)=vegan option available

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.